

Raspberry Cream Ale

A ProMash Recipe Report

BJCP Style and Style Guidelines

06-A Light Hybrid Beer, Cream Ale

Min OG: 1.042 Max OG: 1.055
Min IBU: 15 Max IBU: 20
Min Clr: 25 Max Clr: 5 Color in SRM, Lovibond

Recipe Specifics-----

Batch Size (Gal): 5.25 Wort Size (Gal): 5.25
Total Grain (Lbs): 12.75
Anticipated OG: 1.068 Plato: 16.53
Anticipated SRM: 7.3
Anticipated IBU: 18.8
Brewhouse Efficiency: 75 %
Wort Boil Time: 60 Minutes

Pre-Boil Amounts-----

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 6.18 Gal
Pre-Boil Gravity: 1.058 SG 14.17 Plato

Formulas Used-----

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %
Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM	
88.2	11.25 lbs.	Pale Malt(2-row)	Great Britain	1.038	3
3.9	0.50 lbs.	Cara-FOAM		1.033	2
7.8	1.00 lbs.	Honey Malt	Canada	1.030	18
	1.00 lbs	Cascade Beer Candi Syrups Red Raspberry			

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.38 oz.	target	Whole	10.50	15.4	60 min.
0.50 oz.	Fuggle	Plug	4.00	2.7	20 min.
0.25 oz.	Goldings - E.K.	Whole	4.50	0.7	5 min.

Yeast-----WYeast 1335 British Ale II

Mash Schedule-----Mash Type: Single Step

Grain Lbs: 12.75

Water Qts: 15.94 - Before Additional Infusions

Water Gal: 3.98 - Before Additional Infusions

Qts Water Per Lbs Grain: 1.25 - Before Additional Infusions

Saccharification Rest Temp : 0 Time: 0

Mash-out Rest Temp : 155 Time: 0

Sparge Temp : 0 Time: 0

Total Mash Volume Gal: 5.01 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.

Notes-----added one jar of raspberry candi syrup after 14 days in the fermentor